



GATHER.

Brussels Sprouts, Bacon & Fig 14
House cured bacon, fig, balsamic reduction, **GF**

Wild Mushroom Bruschetta 16
Roasted herb mushrooms, sun-dried tomatoes, shaved parmesan, pesto, grilled bread

Fall Salad 12 (half) / 16 (entrée)
Spinach, butternut squash, parmesan cheese, pomegranate seeds, pepita, honey cinnamon vinaigrette, **GF**

Field of Greens 12 (half) / 16 (entrée)
Mixed Greens, candied walnuts, crumbled blue cheese, blueberries, raspberries, maple balsamic vinaigrette, **GF**

Beet Salad 12 (half) / 16 (entrée)
Arugula, pickled red onion, toasted almonds, goat cheese, champagne vinaigrette, **GF**

Vegetables & Quinoa Bowl 20
Wild mushroom blend, butternut squash, sauteed spinach, carrots, green beans, tomatoes, butternut squash puree, **GF, V**

Add Shrimp 12, Salmon 18, Scallops 24

HUNT.

Short Ribs 28 (half) / 46 (entrée)
Creamy risotto, broccoli, pepita pesto, veal demi-glace, **GF**

PRIME Filet Au Poivre 50
6oz Prime filet, roasted rosemary fingerling potatoes, asparagus, Au Poivre sauce, **GF**

Chorizo Meatloaf 32
Gochujang ketchup, white pepper mashed potatoes, carrots, **GF**

Shorebreak Wagyu Burger 28
Australian Wagyu, Vermont sharp cheddar, caramelized onions, house made bacon, garlic black pepper aioli, brioche bun, fries

New Zealand Lamb 30 (half) / 50 (entrée)
Herb roasted grass fed lamb lollipops, herb couscous, carrots, red onion jam

Seared Duck Breast 38
Roasted fingerling potatoes, green beans, butternut squash purée, blueberry demi-glace, **GF**

FISH.

Scallop Crudo 16
Fresh sea scallop (raw), coconut milk, lemongrass, basil, jalapeno, radish, black sea salt, lime zest, **GF**

PEI Mussels 18
Tomato chorizo ragu, grilled bread

Spicy Shrimp 19
Sweet cherry peppers, beef tallow fried yucca, Schug sauce (spicy), **GF**

Char-grilled Octopus 28 (half) / 46 (entrée)
Kohlrabi garbanzo slaw, harissa aioli, **GF**

Shrimp & Grits 20 (half) / 34 (entrée)
Stoned-ground white grits, tomato chorizo ragu, **GF**

Day-Boat Scallops 29 (half) / 48 (entrée)
Roasted butternut squash, house cured bacon, bitter greens, red beet purée, miso honey, **GF**

Surf & Turf 48
Short rib and Day-boat scallops, creamy risotto, pepita pesto, demi-glace, **GF**

Maple Glazed Salmon 36
White pepper mashed potatoes, sauteed brussels sprouts, **GF**

Halibut 42
Wild caught Halibut, roasted fingerling potatoes, cherry tomatoes, white wine chimichurri broth, grilled bread

EAT. (Snacks)

Deviled Eggs 10
House chimichurri, house cured bacon, **GF**

Olives & Marcona Almonds 12
Pan roasted Greek Kalamata olives, thyme, **GF**

Hummus Dip 13
House-made hummus, EVOO, pepita pesto, pickled red onion, crispy garbanzo beans, toasted naan

Burrata & Grilled Bread 18
Heirloom cherry tomatoes, arugula, pickled red onions, pepita pesto, balsamic reduction, basil

Brie & Naan 16
Pepita, dried fruit, roasted red pepper, shaved parmesan-reggiano, pepita pesto, balsamic reduction

Fries 10 **Fancy Fries** 14 **½ Veuve & Fries** 70
Beef tallow fried, blue cheese, white truffle oil, **GF**

GF = Gluten Free / V = Vegan

Our government suggests that eating raw or undercooked meat, dairy or seafood products might cause food borne illness.

HOUSE COCKTAILS.

Smooth Under Pressure 17
Sous Pression (Pressure Infused) High West Bourbon, Bitters, Sugar, Orange, Cherry - **OLD FASHIONED**

Italian Sunset Manhattan 17
Maker’s Mark Bourbon, Antica Carpano Vermouth, Amaro Nonino, Orange Bitters

1838 Sazerac 17
Pierre Ferrand 1840 Cognac, Sazerac Rye, bitters, Sugar, Absinthe rinse

Sazerac Flight 20
Try this classic cocktail made 3 ways based on Pierre Ferrand 1840 Cognac, Sazerac Rye & our Signature Blend (1.5oz each)

Luck Be A Lemon 17
House made Lemon Spirit, Jinro Soju, Orange Liqueur, Fresh Lemon, Midori Pearls - **YOUR NEW FAVORITE LEMON DROP**

The Gunslinger 17
High West Double Rye, Ginger Liqueur, Fresh Lemon, Simple, Chile de Arbol - **YOU GOTTA LIKE A LITTLE SPICE**

You Had Me At Ginger 16
Haku Vodka, House made fresh Gingercello, House Ginger Candy, Yum!

Lavender Dreams 17
Empress Indigo Gin, Ginger Liqueur, Fresh Lemon, Lavender Cordial

Pura Vida Basil Gimlet 17
Fords Gin, Dolin Blanc, Lime, Simple, Fresh Basil, Basil Oil

Go Go Grapefruit 16
House Grapefruit Spirit, Fresh Grapefruit, Sugar Rim

Seafoam Margarita 16
Libélula Joven Tequila, Cointreau, Fresh Lime, Simple, Sea Salt Foam

Coconut Cartel Daiquiri 17
Coconut Cartel Añejo Rum, Rum Haven Coconut Water Liqueur, Lime, Green Tea Cordial - **NO, IT’S NOT FROZEN**

Clarified Long Island 17
Tito’s Vodka, Fords Gin, Bacardi Rum, Triple, Libelula Tequila, Lemon, Coke (Centrifugally Clarified) - **TRUST US ON THIS ONE**

Close Out Espresso Martini 16
Tito’s Vodka, Kahlua, Fresh Espresso

COCKTAIL LAB.
LIMITED RUN / EXPERIMENTAL COCKTAILS

The Green Hour 17
Pisco, Celery Root Infused Carpano Bianco, Muddled Celery, Fresh Lime, Simple
- Created by Tavish Ellis

AWARD WINNERS.

★ **Vietnamese Coconut Coffee Cocktail** 17
Mount Gay Rum, Rum Haven Coconut Water Rum, Coffee Liqueur, Vietnamese Coffee, Coconut Foam
1ST PLACE - AQUA ESPRESSO MARTINI CONTEST

★ **Yuzugen** 18
Woodford Reserve, Japanese Yuzu, Green Tea Simple, Egg White, Angostura Bitters
GRAND PRIZE - BEST OF BOURBON TOUR CONTEST

★ **Long & Happy Life** 18
Sagamore Rye, Jinro 24, Fresh Pressed Ginger, Lemon. Shaken with Toasted Rice and finished with Mint & Sesame Oil
1ST PLACE - WAR AT THE SHORE

★ **Ginger Yuzu Margarita** 17
Libélula Joven Tequila, House Ginger Liqueur, Japanese Yuzu, Simple, Sugar Rim
1ST PLACE - TACOMANIA MARGARITA COMPETITION

LOW PROOF.

Ginger White Wine Spritzer 14
House made fresh Gingercello, Pinot Grigio, Lemon, Soda

Cosmo Lite 14
Jinro Chamisul, Orange Liqueur, Orange Bitters, Cranberry, Lime - **ALL THE COSMO, HALF THE BOOZE**

NO PROOF.

Afterglow 12
Strawberry, Lemon, Ingredient Zero, Simple

Synergy 12
Cucumber, Basil, Lime, Ingredient Zero, Simple

BEER.

Dogfish 60 min , IPA, 6%	7
Cape May Follow the Gull , Hazy IPA, 5.5%	7
2SP Delco Lager , Amber Lager, 4%	7
Peroni Nastro Azzurro , Pale Lager, 4.7%	7
Pabst Blue Ribbon , Lager, 4.5%	5
Heineken 0.0 , Lager, 0%	6
Pellegrino , Aqua Panna	7



GRAPES

WHITES.

San Rocco - Pinot Grigio Italy '25	12	46
Aveleda - Vinho Verde Portugal '24	12	46
Trullo - Riesling Rheinhessen, Germany '24	12	46
Miali - Falanghina Puglia, Italy '24	12	46
Rata - Sauv. Blanc Marlborough, NZ '25	14	54
Lionel Gosseume - Sauv. Blanc Loire Valley, France '24	15	58
Domaine des Granges Chardonnay (Unoaked) Burgundy, FR '23	15	58
Ultima Tulie - Chardonnay Santa Maria Valley, CA '23	17	68
Stags Leap - Viognier Napa Valley, CA '22	-	75

BUBBLES.

Fort De Rauzan - Cremant Brut Bordeaux, France	14	54
Martha "I see you" - Prosecco Brut Treviso, Italy	13	50
Veuve Clicquot - Champagne Brut Yellow Label Reims, France	full: 142 half: 68	

ROSE.

AIX - Provence, FR '25	17	68
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REDS.

Juggernaut - Cabernet Sauvignon CA '23	16	62
Diamonds in Space Cabernet Sauvignon Paso Robles, CA '23	-	64
Caymus - Cabernet Sauvignon Napa Valley, CA '23	-	160
Shafer - One Point Five Cabernet Sauvignon Napa Valley, CA '23	-	190
Shafer - Hillside Select Cabernet Sauvignon Napa Valley - Stags Leap Dist, CA '22	-	410
Campet Ste Marie - Pinot Noir France, 23	14	54
Paul Hobbs Crossbarn - Pinot Noir Sonoma Coast, CA 22	18	72
Pessimist - Red Blend Paso Robles, CA '23	17	68
Orin Swift, 8 Years In The Desert California Red. CA '23	-	92
Plumpjack - Merlot Napa Valley, CA '22	-	150
Herman Story, Milk & Honey 80% Tempranillo, 20% Syrah Paso Robles, CA '22	-	132
Desparada, Soothsayer Red Blend Central Coast, CA '21	-	128
Aymara - Reserva Cabernet Franc Mendoza, Argentina '23	12	46
Catena - Malbec Mendoza, Argentina '23	15	58